

SOCIAL CORNER

(Continued From Page 8.)

moist locations in their gardens and find themselves unable to make any flowering plants grow there. Now there are a few hardy plants which like such a location and by choosing them no difficulty will be found in having an abundance of flowers. The list includes Dianthus, also called Maiden's Tress, Pinks, day lilies, several Veronicas, Broomrape, columbines, violets, lilies of the valley and forget-me-nots. Once started, they will go on from year to year with but little attention.

If you are interested in window boxes, geraniums and trailing vinca alone make a handsome box. The petunia, known as Rose Morn, is also delightful. Pet marigolds, marguerites or verbenas may be used, and Wandering Jew and thunbergia are easily grown trailers. If your window boxes are shaded most of the day, choose begonia, primrose and gloxinias.

DORCAS.

SOME SUPPLEMENTARY POINTS ON TAILORING.

Social Cornerites: Greetings to our new editor. Long may he live and be content in our literary mistakes and not let them appear in the Social Corner to our confusion.

I am not one of the old writers, as I am only four years old in the Social Corner, so please, Mr. Editor, be very kind to all my shortcomings. I am not a very frequent writer but I am interested in the weekly letters and I usually attend the meetings of Club No. 1, if the snow isn't too deep and the trolley car runs. We rarely do have a social time and we also always have a good dinner. The prospect

of our annual picnic at Lake Wampanoag looks rather dubious at present, but it should be held very late in the season. The lake is very high and the road to the pavilion and cottages is covered with water considerably over a foot deep, according to those who claim to know. It is covered all the way to the outlet of the lake and the water in a lake does not lower like that of a river, if the road is in a fit state to use by July it will be remarkable. There are not any boats for hire at present, so it looks rather discouraging for those who own cottages on the shore.

I am sure Kitty Lou's letter on tailoring is fine, but if she will not be offended I would like to add a suggestion. There is one thing she did not emphasize as much as I would, and that is that all things, especially the canvas, must be cut on the same line of the goods as the outside. She probably thought that anyone would understand that, but I know by experience that many women think if the outside is cut on the right lines, as the pattern directs, that the lining can be cut any old way and not make any difference, and then they wonder that the work is a failure and lay it to the pattern.

There are many women who do not know what a true bias is. A true bias is to fold a square so as to form a three-cornered piece. The fold is a true bias. Anything else is only part bias and is worse than nothing.

Have any of the sisters tried using small vials with a wide mouth as receptacles for buttons and snaps? They are fine, as one can see at once what they contain. I always remove both parts of snaps and press them together when stitching up a garment, for if they are separated and get mixed with others it is almost impossible to fit them

together later. I chose my pen name because if I had any wrinkles I am perfectly willing to share them with all the sisters. I have sent two in this letter. You can give that a double meaning if you like.

WRINKLE.

HEARTY VEGETABLE DISH FOR LUNCHEON.

Dear Editor of Social Corner: Having visited by invitation one of the Social Corner meetings, and meeting such a cordial welcome, I, a comparative stranger, wish to be enrolled with the rest. So this is my application.

If the sisters have not used this recipe, try it some time. One pint can tomatoes, one small onion shaved very fine, if in season, one shredded sweet pepper—if not, a sprinkle of cayenne and a sprinkle of salt, butter size of walnut and tablespoon of oil. Set on the stove in aluminum or granite basin and simmer until rice is nearly done. Then cover with good biscuit crust and bake about 20 minutes. This makes a hearty vegetable dish for luncheon.

BUCKEYE.

ALWAYS TWO SIDES TO EVERY TROUBLE.

Dear Social Corner Sisters: Perhaps many of us have never had the experience as a patient in the hospital, and we may hold some opinions due to criticism from others who have been under the care of a nurse.

There are always two sides to every trouble, wherever it may exist. We hear of the inattention and unpleasant expressions coming from nurses while in service, and it is doubtless true in many cases, and from the outside world we think such an injustice for help as sick people, but that is not

all. The nurses have a task, to deal with all sorts of dispositions, and while these are not in normal condition, and often adult cases are harder to contend with than those of children. There are some patients who will deliberately take advantage and demand waiting on more often than necessary, and have no mercy for the footsteps of a nurse.

It has been my privilege to be a daily visitor to a large hospital for the past month, and in an open ward which contains 38 beds. One of my family has been under a serious operation, but is recovering nicely now. I had opportunity to observe many things during my frequent calls, and I judge the nurses are not all to blame for some unpleasant things, where patients think or imagine they are being imposed upon.

The open ward is quite a different place than the private room or being at home in times of illness. The patient needs more will power to help endure his condition when among many others who are just as helpless as he, and must keep in mind that he must share a part of the nurse's time for his service. Just to think the nurse is only human, and with one pair of hands to do with, and she is called and beckoned to from all sides.

We might say this is a good case to illustrate the need of harmony between "dear and forbear." It's not the most desirable place to attend the wants of a sick, nervous or irritable person when such is continually finding fault. Neither is it any more pleasant for a sufferer to receive short-cut replies to reasonable questions, and feel a dread to ask for a thing which is continually being refused or kept definitely waiting. To conclude, if both patient and nurse would do their best for each other, results would be smoother and more helpful. Aunt Hester's Neighbor: Yes, I do re-

member that long evening. I was waiting for Ruth, and the two little girls stayed with me in the hammock. I thank you for your kind remembrance. S. E. D.: Your letter of last week is fine, and it carries out my ideas. I thought the hospital was a good place for example, to show us friendly interest without criticism, and that each of us have our own little niche in life to fill. JENNIE.

STOPPING THE RUNNING AND FADING.

Social Corner Sisters: Some that I know have gotten so discouraged trying to wash and do up chints without the least bit of success that I feel a word of advice may serve to change their minds about this pretty material.

If chintz has never been washed before it is best to wash it in warm water as the colors are then less liable to run. If very dirty add some melted soap or soap flakes to the bran water. Choose a fine, dry day, and see that everything is ready before beginning to wash, as chintz should be washed, rinsed and dried as quickly as possible.

The rinsing water must be prepared beforehand, adding two tablespoons of salt and one tablespoon of vinegar to each gallon of the last rinsing water, which may be either cold or warm.

To prepare bran water—One quart of bran, one gallon of water. Boil the water, then stir in the bran and simmer for one hour. Strain and add one gallon of warm water to the bran water. If the article to be washed is very dirty or greasy, add three tablespoons of melted soap or soap flakes to the bran water.

To wash the chintz—Put the bran water, which should be warm, not hot, into a basin or tub, put in the articles to be washed, squeeze and knead well, but do not rub. When clean, squeeze out the water and put through three lots of rinsing water, prepared according to the above directions. Fold and mangle the chintz or wring out as much water as possible. Starch in boiling water starch and hang out in the air to dry, not in the sun.

To iron—When half dry, iron the article on the wrong side first and then on the right. The iron should be hot, but not hot enough to scorch the material. Iron until quite dry, pressing heavily and rubbing quickly backwards and forwards until a gloss is produced.

Remember—1. Not to wash the chintz in too hot water or the colors may run. 2. Not to dry the chintz in the sun, or the colors may fade. 3. Not to let it soak but wash and finish it off as quickly as possible. 4. If the colors appear all likely to run, iron the chintz directly in the sun, and hang instead of partially drying it first.

Boiling water starch—One tablespoon of white starch. Enough cold water to mix it smoothly; half teaspoon of powdered borax; 1-4 inch of wax candle. Boiling water to mix.

Put the starch into a basin and mix it smoothly with cold water. Shave the candle into shreds with a knife and add. Stir well, and while stirring pour in boiling water until the starch thickens and becomes semi-transparent. Mix the borax with a little boiling water and add. If the starch is too thick, thin it down at once with a little cold water.

By following this method I feel you cannot fail to get good results. SUSAN.

LIKES AND JOINS THE CORNER.

Dear Editor and Sisters of the Social Corner: Having been to Club No. 1, at Franklin Hall, as a guest, I enjoyed meeting the sisters very much and think it rightfully named Social Corner, for every one seemed very social and friendly. I also enjoy the letters very much and think the recipes are fine, and have decided to join, if I may.

HARRIET.

MEETING OF CLUB NO. 2.

Dear Social Corner Editor: We met at the Buckingham Memorial, May 6th, with sixty present, and Oh, what a spread we had, and we all did justice to what was placed before us. After dinner we had our regular entertainment. Many were there and thanked the sisters for post cards, food and flowers sent to her during her illness. Aunt Mary told about her trip to a convention, and how much the social part of it made her think of the Social Corner. Crissie Hamble could not talk, so she went to the movies and lost her heel. Calla Lily was on her job, looking for beans. Nellie was full of thanks, while Weta was looking for Weeping Willow lane, and also for Priscilla's teeth. Poor Scottie was so tired, and Joan thought she was down in Dixie land.

Peggy from Paris gave three readings—The Sermon, From Youth to Old Age, and A Mother With Six Children. Going to New York. Auntie No. 1 told about getting snowed in, but it was out of necessity, and she was not at home. A kitten the Social Corner color. Lucy Acorn has captured a prince this time. Practical Polly gave the Corner sisters a cordial invitation to meet with them in William and the entertainment closed with all standing and singing the Star Spangled Banner.

Joan played for the grand march. DEWEY.

COCOA DROP CAKES.

Dear Sisters of the Corner: If you want something in the way of little cakes which look well among lighter ones in a dish and which I promise you will taste as good as they look, won't you please try the following recipe for making cocoa drop cakes:

One egg, one cup sugar, four tablespoons of shortening, one-half cup milk, one and three-quarters cups flour, three tablespoons baking powder, one-half cup cocoa, one quarter teaspoon salt, one teaspoon vanilla extract.

Cream the shortening, add sugar and well beaten egg; then beat well; add the milk slowly; sift flour, baking powder, salt and cocoa into the mixture. Stir until smooth, and add the vanilla. Bake in greased muffin tin, a tablespoon of batter in each. Moderate heat, and bake twenty minutes. Cover with boiled icing if you wish something fancy.

GOOD POINTS ON GROWING FLOWERS.

Dear Sisters and Editor: An inquiry and request prompted me to write a few lines again, about my favorite pastime—growing flowers. Inexperience, your sweet peas are not planted too late in bloom, but would bloom better and grow larger roots if planted four weeks earlier. But do not omit spraying for blight and green hoe or they will not bloom. It is time now to plant many kinds of seed, but first have as mellow soil as possible, by spading under some well-rotted cow stable manure and raking and raking smooth. Next, make a sieve by using a

frame you will find in the ends of (I think) an orange box. If that is not handy, you can nail together four pieces to form a square, one foot each side, and tack on a piece of wire mosquito netting cut large enough so as to turn the edges to tuck through closely. Then nail on some narrow strips around the sides; now it will look like a seed flat, only it is a sieve.

If you want a variety and some that will grow easily and bloom abundantly, the first on the list is ageratum, alyssum, aster, mandarin, calendula, calliopsis, candytuft, cosmos, dianthus, cosmos, annual chrysanthemum or painted daisies, annual larkspurs, nigella, and a few seeds of kochia. Nasturtium and poppies, Iceland and Shirley, bloom all summer. Dianthus is a hardy perennial; that is, the roots live and come up and bloom better next year. All the others I have named are hardy annuals, that is, they will seed themselves and come up next year. Also phlox Drummondii. The bedding petunias are indispensable and if you have room the beautiful velvet flower salpiglossis, will delight you, also the Mourning Bride or Scabiosa and giant sinclara, and lots of others. Whichever variety of these will do well with little care, and better with good care. As a rule the seeds should be covered four times their own depth with sifted soil, then pressed down with a board and covered closely with paper held in place with a few stones at the sides. Look under the paper every day and when dry remove the papers and sprinkle with warm water and replace until the seeds begin to germinate. Then remove and keep slightly moist until large enough to thin out. Then you can keep the soil mellow with a hand weeder.

If you wish to grow some hardy perennials, look under the paper every day and when dry remove the papers and sprinkle with warm water and replace until the seeds begin to germinate. Then remove and keep slightly moist until large enough to thin out. Then you can keep the soil mellow with a hand weeder. If you wish to grow some hardy perennials, look under the paper every day and when dry remove the papers and sprinkle with warm water and replace until the seeds begin to germinate. Then remove and keep slightly moist until large enough to thin out. Then you can keep the soil mellow with a hand weeder.

With best wishes to the new editor, and all the Corner friends.

CANTERBURY BELL.

A RECIPE FOR BROWN BREAD.

Social Corner Friends: The good neighbor and I have long talked of writing the Social Corner, but weeks have passed and neither has written. One seems to be waiting for the other. This is such a nice day I want to do something, so will write to you all. I know quite a number of the writers, and also know some of their pen names. I have always known Aunt Mary and would like to meet her once more. As we live so far away from each other we do not meet very often, but I am willing to meet her half way, so if I can be one of you we may meet again. I am a would-be farmer, so will send my recipe for brown bread.

Brown Bread—One egg, one small cup sugar, three cups graham flour, three cups buttermilk, one teaspoon soda and one teaspoon salt, and bake in an aluminum pan with an aluminum cover. It makes a nice hot water crust.

Hope the Social Corner friends will try this recipe.

This is not my name but the name my friends call me.

ROSE LEE.

MOCK CHERRY PIE.

Dear Corner Readers: An easy way and a good way to make this favorite pie is to boil together one cup of sugar and two-thirds cup of hot water to make a

Rheumatism

A HOME CURE GIVEN BY ONE WHO HAD IT

In the spring of 1893 I was attacked by muscular and inflammatory rheumatism. I suffered as only those who have it know, for over three years. I tried remedies after remedies, and doctor after doctor, but such relief as I received was only temporary. Finally, I found a remedy that cured me completely, and it has never returned. I have given it to a number who were terribly afflicted, and even bed-ridden with rheumatism, and it effected a cure in every case.

I want every sufferer from any form of rheumatic trouble to try this marvelous healing power. Don't send a cent, simply mail your name and address and I will send it free to try. After you have used it and it has proven itself to be that long looked-for means of curing your rheumatism, you may send the price of it, one dollar, but understand, I do not want your money unless you are perfectly satisfied to send it. Isn't that fair? Why suffer any longer when positive relief is thus offered you free? Don't delay. Write today.

Mark H. Jackson, No. 85F Gurney Bldg., Syracuse, N. Y.

Mr. Jackson is responsible. Above statement true.

symp. In this cook will one cup of cranberries and one-half cup of raisins. When done, thicken with one teaspoon of cornstarch wet in cold water. Take from the fire and add one teaspoon of vanilla. Let the mixture cool before putting into crust to be baked.

AUNT KATE.

Far Superior. A French machine gun seems to have it all over the league of nations when it comes to functioning.—New York Telegraph.

Self-Determination Grows. The state of Sonora has withdrawn from the Mexican Republic and set up in business for itself.—New York Sun and Herald.

Pile Sufferers

Can You Answer These Questions?

Do you know why ointments do not give you quick and lasting relief? Why cutting and operations fail? Do you know the cause of piles is internal? That there is a stagnation of blood in the lower bowel?

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